

My grandmother's recipe for roasted chicken. We are German and she used to do it this way all the time. I never have had a chicken this juicy before; this little trick works and makes the people eating it go silent. It's funny. We nibble on the celery after.

Recipe Summary

prep:

10 mins

cook:

1 hr 15 mins

additional:

15 mins

total:

1 hr 40 mins

Servings:

6

Yield:

6 servings

Nutrition Info

Ingredients

6

Original recipe yields 6 servings

Ingredient Checklist

1 (3 pound) whole chicken, giblets removed

1 teaspoon salt and black pepper to taste

1 tablespoon onion powder, or to taste

½ cup margarine, divided

1 stalk celery, leaves removed

Directions

Instructions Checklist

Step 1

Preheat oven to 350 degrees F (175 degrees C).

Step 2

Place chicken in a roasting pan, and season generously inside and out with salt and pepper. Sprinkle inside and out with onion powder. Place 3 tablespoons margarine in the chicken cavity. Arrange dollops of the remaining margarine around the chicken's exterior. Cut the celery into 3 or 4 pieces, and place in the chicken cavity.

Step 3

Bake uncovered 1 hour and 15 minutes in the preheated oven, to a minimum internal temperature of 180 degrees F (82 degrees C). Remove from heat, and baste with melted margarine and drippings. Cover with aluminum foil, and allow to rest about 30 minutes before serving.